

National Canners Association

WASHINGTON, D. C.

Information
Letter



For N. C. A.
Members

Membership Letter No. 17.

June 9, 1923.

Important Conference Regarding Bureau of Chemistry Ruling.

Final arrangements have been made by the National Canners Association for a hearing before the Bureau of Chemistry, Monday morning, June 18th, at 10:30 o'clock, regarding the regulation prohibiting the interstate shipment of spoiled foods.

This meeting is pursuant to the following resolution, adopted by the Conference Committee of the National Canners Association and the National Wholesale Grocers Association, in Chicago, May 29th:

"BE IT RESOLVED THAT: It is the sense of the Joint Conference Committee meeting of the National Canners Association and the National Wholesale Grocers Association that the Presidents of the respective Associations appoint a Committee of Five members from each Association to confer with the United States Bureau of Chemistry regarding the recent regulation prohibiting the interstate shipment of spoiled foods, and

"BE IT FURTHER RESOLVED THAT: These Committees be given full authority to confer and also power to act, in making final adjustments as to swell allowances, and

"BE IT FURTHER RESOLVED THAT: Pending a decision of the Joint Conference Committees thus appointed, Canners are urged to continue the usual practice of guarantee against swells as they have in the past."

The special committee appointed by President Anderson to confer on this matter in Washington is headed by Royal F. Clark, Beaver Dam, Wisc., Chairman; and includes James Moore, Rochester, N.Y.; L.A. Sears, Warrensburg, Ill.; Richard Dickinson, Eureka, Ill.; and Elmer E. Chase, San Jose, Calif.

Salts of Tin Found Not Injurious.

In a prosecution brought under the English Food and Drugs Act in Dover against the International States for having sold a can of asparagus containing 2.9 grains of tin per pound (416 milligrams per kilo), very interesting testimony was brought out in connection with the effects of salts of tin in canned food.

The asparagus in question being American packed, it attracted the attention of the Association and close touch was kept on the developments in the case. Excerpts from Sir William Willcox's address to the Canned Goods Trade section of the London Chamber of Commerce were used, especially that part of the address in which he said that in the feeding of millions of troops for four years on tinned foods, the evidence of tinned foods being poisonous was practically nil. Very interesting testimony was given by Dr. William George Savage, County Medical Officer of Health for Somerset, Examiner in Hygiene, and Forensic Medicine, University of London, Lecturer and Examiner in Public Health to the University of Wales. Dr. Savage stated that he had been making a special study of food poisoning for over eighteen years and said that since 1908 he had never heard of a case



of poisoning resulting from the consumption of tin in canned foods. He further said "with increased knowledge we are finding that the cause of these poisonings comes from canned food is not chemical at all, but bacteriological, due to bacteria being the contamination, and not chemicals"

Upon the completion of Dr. Savage's testimony, the Court dismissed the case.

N. C. A. Work with Food Officials.

One of the recent important efforts of the National Canners Association is to give food officials the proper point of view regarding canned foods. A case was recently handled in one of the Western states with the Food Commissioner of the state, which demonstrated that this official was not familiar with the manufacture or safety of canned foods. He had recently issued a warning, which inspired an interview with a representative of the National Canners Association. This representative, who is a trained scientific man, spent a whole day with the chemists and bacteriologists employed by the state. He gave them full information as to the best methods of cutting and judging canned foods, in the enforcement of the state food laws, and made particular stress on the safety of canned foods.

The result of this interview will be a much better understanding by these food officials, and will doubtless avoid any further unfavorable publicity.

Phone Call Binds Contract.

Business transacted by means of the telephone, telegraph, or mails is just as binding upon the individuals or concerns involved as though they stood face to face and had signed contracts or written orders, according to a recent decision of the District of Columbia Court of Appeals.

This ruling applies even to cases in which the identity of the person sending a letter or a telegram or using the telephone could be established only with great difficulty by the person receiving the telegram, telephone call, or letter.

More Praise for Canned Foods by Philadelphia North American Expert.

Again there is a splendid full-page article in the Philadelphia North American. Mrs. Anna B. Scott, the North American's famous cooking expert, recommends canned foods. Mrs. Scott declares canned foods mean quality, convenience, and economy, and she gives a large number of recipes requiring their use.

Mrs. Scott writes, in part, as follows:

"As I have often said before, and now believe more strongly than ever, the modern system of canned and packaged foods constitutes one of the greatest of all health, home, and happiness contributions to our present-day life. * * *

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"As to the convenience, that of course is so well known to every user of such products as to need little emphasis. Canned foods alone have transformed the whole great business of housekeeping and homemaking. They have eliminated all season limits. If for no other reason than that they have made fruits and vegetables available every day in the year in any climate, they would have to be ranked among the foremost of modern scientific contributions to the well-being of the human family. * * *

"Now the very soul of economy is quality. Once in a long while one encounters what is called a food bargain, but such a thing is almost as rare as hen's teeth. Experience in every line of buying ultimately teaches the housewife that the best foods are the best bargains; that it always pays to pay a little more for guaranteed quality and weight and sanitary packing.

"Economy is more a matter of how we spend than how much we spend. To save a few cents on the cost price of a food product--usually this means getting a somewhat inferior article--and to lose them, and more, in trying to prepare this so as to make it simulate a first-class article, or to lose the full nutritive value which would be got through purchase of a first-class article, is, after all, no saving.

"Health is the first consideration in all food matters. Health is cheap at any price. Food is the foundation for health. It also forms the superstructure and maintains the machinery which makes the human dwelling habitable."

Navy in Market for Canned Grapefruit.

The Navy will open bids on 25,000 lbs. of canned grapefruit at 10 a.m. on June 26, 1923, under Schedule No. 897, Supplies and Accounts.

Canners interested in submitting bids on this product may secure copies of schedule by addressing enquiry to the Bureau of Supplies and Accounts, Navy Department, Washington, D.C.

Now They Want the Labels in Latin.

A New York newspaper has the following amusing editorial:

"A proposal in a bill before the Legislature to substitute Latin for English on the labels of canned goods is so absurd that it is almost impossible to take it seriously. Latin is described as a dead language. The legislator who would propose to use it on a can of tomatoes, politically should be in the same state as the language."

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